



The Smarter  
Way to Chill

**MOFFAT**  
**FRIGINOX**<sup>®</sup>  
FAST CHILL/FREEZE



**SMARTCHILL**<sup>®</sup>

B l a s t   C h i l l e r s   &   F r e e z e r s

Founded in 1973, Friginox designs, develops and manufactures a wide range of commercial Blast Chilling and Blast Freezing equipment to meet the diverse requirements of international food service markets.

In 1999, French company Ali Holdings (a subsidiary of Ali Spa) purchased Friginox. Head Office is now a ten thousand square metre production plant in Villevallier, France, where the company employs more than 100 employees and produces around five thousand units each year. Meticulous attention to detail, has ensured that the fourth generation of Friginox Blast Chillers and Freezers meets the same rigid standards of its founders.

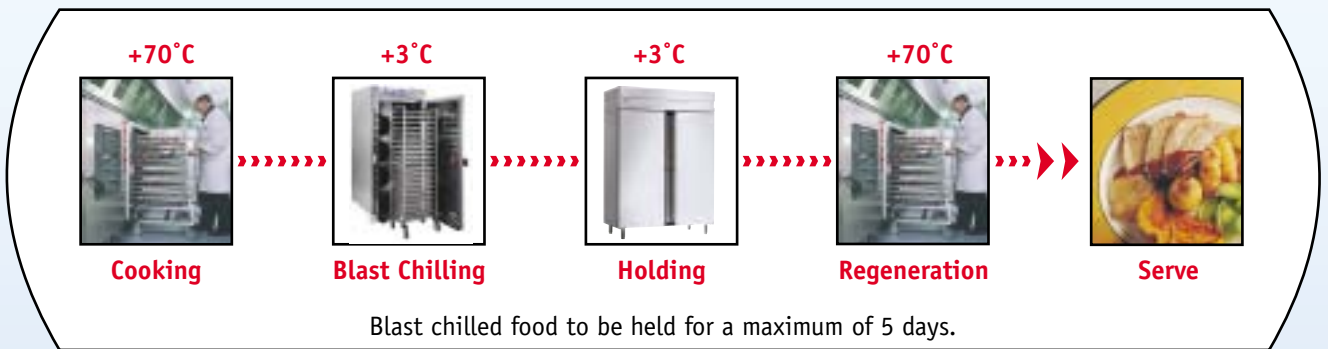


Efficient food service operations depend on equipment specifically designed to cope with the daily challenges involved in cooking, chilling and freezing food.

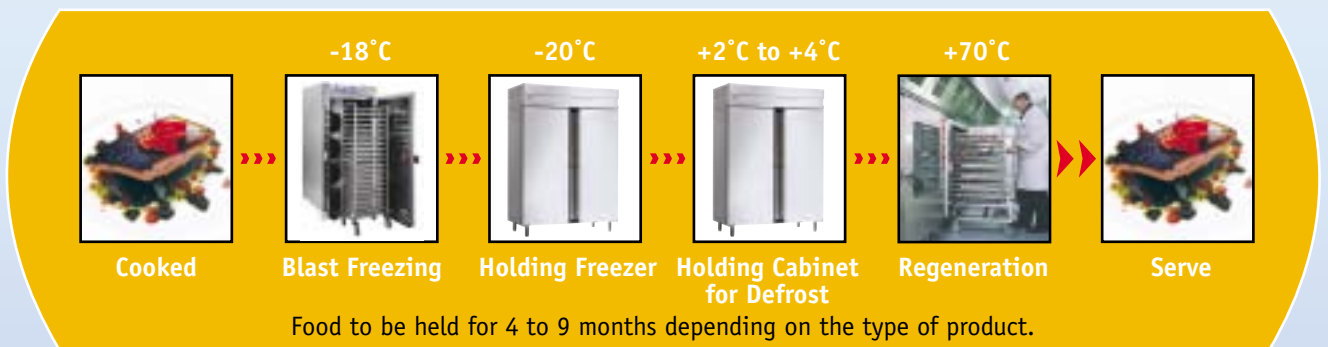
Bacterial and micro-organism multiplication is one of these challenges, occurring when food is not chilled properly, and left at unsafe temperatures for several hours.

Friginox Blast Chillers and Freezers are essential to any responsible food service operation because they help to eliminate health risks associated with bacteria and micro-organisms, yet still maintain high quality product.

## Chilling



## Blast Freezing



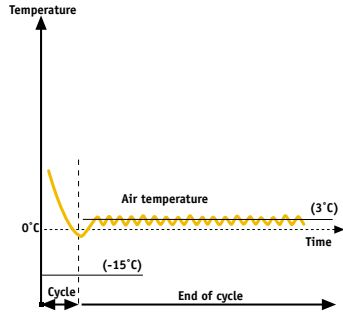
# Control the Chill

Smartchill comes standard with all Reach-in Friginox Blast Chillers and Freezers, with the exception of model RC10-6AEM.

Smartchill gives you complete control of the chilling process by allowing you to select air velocity speed settings. This has particular benefits for chilling delicate products that are vulnerable to higher air velocities.



## Light Food Delicate



## Smartchill Delicate

(+70°C to +3°C)

Food must be chilled rapidly. Smartchill Delicate allows you to chill food at negative air temperatures through a programmed chill time.

The Smartchill settings outlined in the Chilling Guide Book enable you to chill food at the optimum level - allowing rapid chilling of delicate products such as seafood, grilled vegetables, eggs and farinaceous foods. Most importantly, the Frigiprobe does not have to be inserted into the product, ensuring delicate products are not damaged.

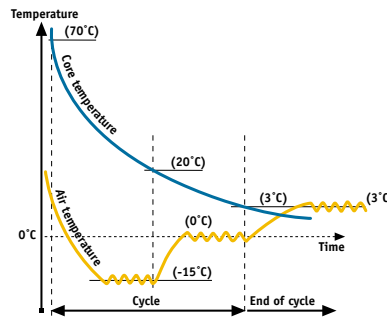
## Smartchill Regular

(+70°C to +3°C)

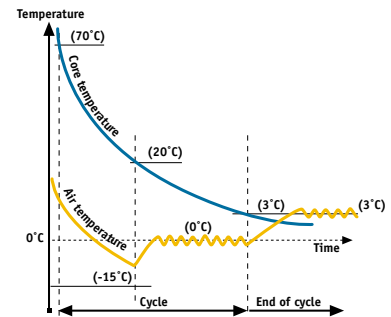
Ideal for chilling large, dense products that are difficult to chill in a normal environment - Smartchill lets you chill food using either the Frigiprobe or the timer mode. Air temperature switches automatically from negative to neutral, preventing freezing of food surfaces, and enabling Friginox to preserve food quality during the entire chilling process, right through to being served.

## Frigiprobe Mode

### Thick Food Dense



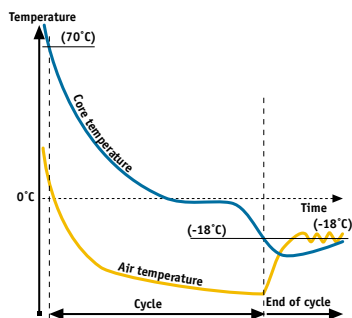
### Regular Food



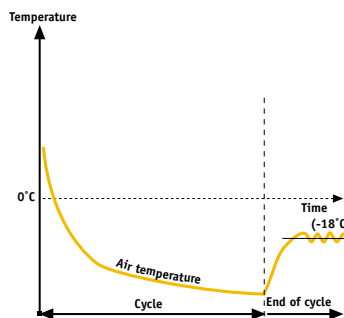
# Make Food Last Longer

## Blast Freezing Cycles

### Frigiprobe Mode



### Timer Mode



## Blast Freezing

(+70°C to -18°C)

To avoid damage to its structure, food must be frozen into microcrystals. Food quality is then maintained by defrosting in a controlled environment.

Blast Freezing is ideal for uncooked foods, fruits, cakes, lasagne and sauces. It can significantly extend shelf life up to 3,6,9 or 12 months depending on the type of food.

The Way to Perfect Preservation

**SMARTCHILL**





A Better Kind of Chill



**More Food. Less Waste.** Friginox enables you to reduce wastage by preparing food in large batches.

**As good as the day you created it.**

Friginox preserves food perfectly. Raw or cooked, quality is always first class.



**Preserve the good.** Friginox reduces moisture loss in cooked foods - increasing yield and giving you delicious taste.

**Eliminate the bad.** Friginox helps you meet food safety requirements by controlling bacteria and micro-organism growth.



**Be prepared.** Friginox increases food production by perfectly preserving raw or cooked food. This gives you the flexibility to adjust staffing levels to meet demand, and manage your operating costs more effectively.

**More of the things you want.** Friginox gives you the option to purchase larger quantities of seasonal products and store them in prime condition until you need them.

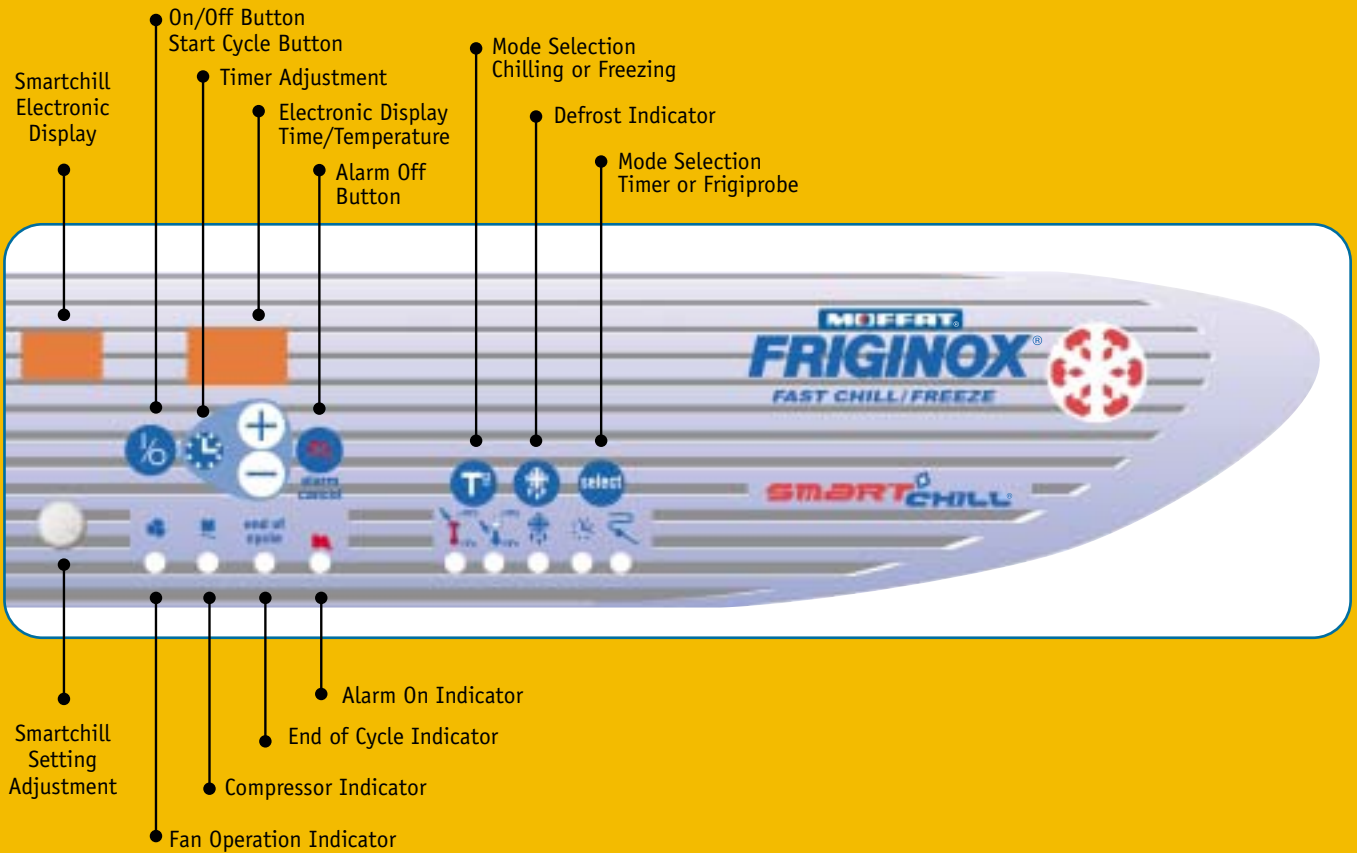


**Endless Choices.** Friginox extends the shelf life of food, which means more choice for your customers.

# Technical Features

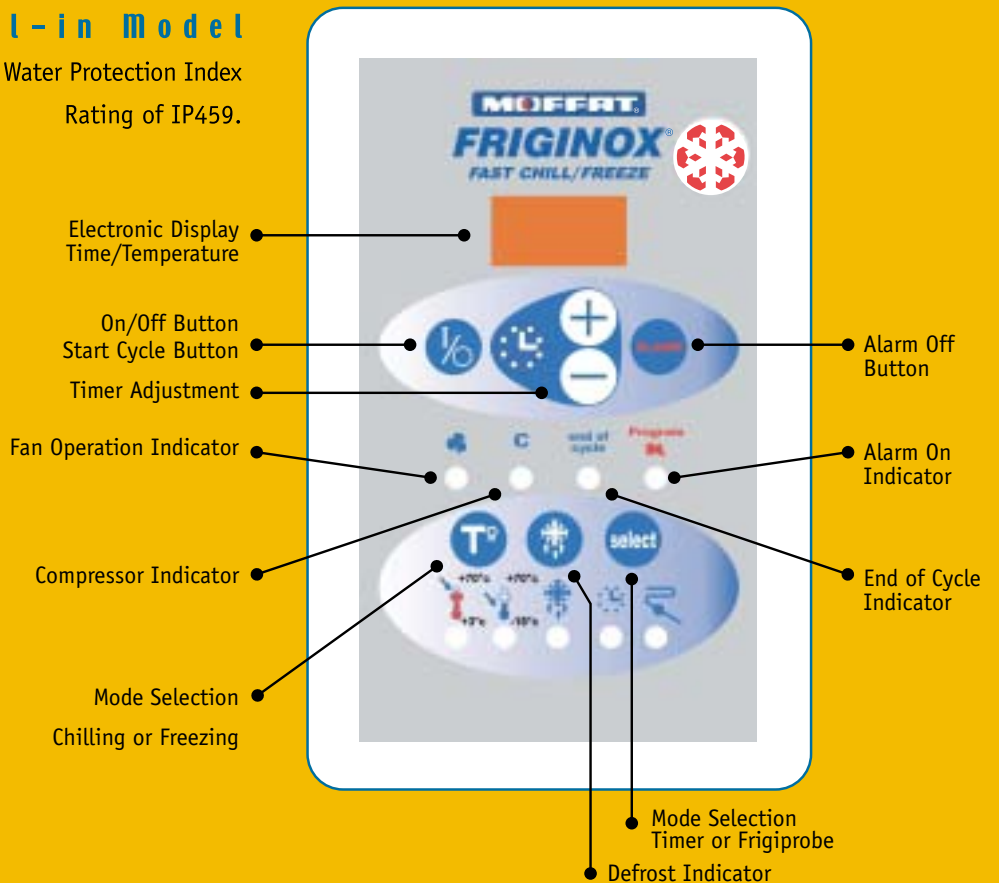
## Reach-in Model

All control panels have a Water Protection Index Rating of IP459.



## Roll-in Model

All control panels have a Water Protection Index Rating of IP459.





### **Easy-clean Interior.**

A rounded internal cabinet helps keep surfaces hygienically clean.



### **Seal Tight Door.**

Magnetic door seal with anti dirt/anti impact profile.



### **An Easy Eye on Activity.**

Keep track of times and temperatures with the recorder and printer.



### **Automatic Intelligence.**

Frigiprobe consistently calculates the precise core temperature.



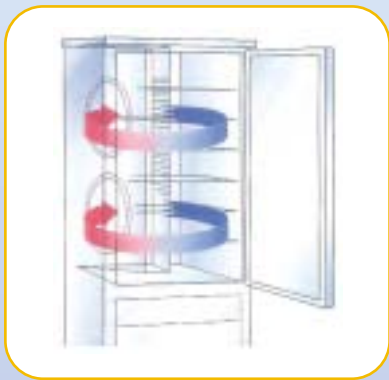
### **Extra Safe.**

An internal release (on Roll-in models) allows door to be operated from the inside.



### **Rated for Consistency.**

Ambient rated to ensure maximum performance in local conditions.



### **Uniform Results Every Time.**

Indirect Air Ventilation System for evenly chilled or frozen food.



### **Take them anywhere.**

Friginox Roll-in units require assembling and can be installed in hard-to-access places.



### **A Sterile Environment.**

Optional ultraviolet lamp maintains a hygienic Friginox chamber.

# FOODSERVICE REACH-IN

Specifications	BLAST CHILLING				COMBINED BLAST FREEZING AND BLAST CHILLING				
	RR11A	RR25A	RR36A	RR50A	RC10-6AEM	RC15-7A	RC30-15A	RC50-26A	RC70-36S
Blast chilling from +70°C to +3°C core temperature Capacity (kg) per cycle	11	25	36	50	11	15	30	50	70
Blast freezing from +70°C to -18°C core temperature Capacity (kg) per cycle					3.6	9	15	25	50
<b>Capacity</b>									
Max. number of levels	3	7	10	14	6	7	15	26	36
Standard supply no. of U runners for tray	3	7	10	14	3	4	8	14	19
<b>Dimensions</b>									
Overall dimensions (mm)									
Width	770	770	770	770	770	770	770	770	770
Depth	790	790	790	790	790	790	790	790	790
Height	955	1546	1906	2235	955	955	1546	1906	2085
<b>Rating</b>									
240V 1 Phase	•	•	•	•	•	•	•	•	•
400V - 415V 3 Phase								•	•
<b>Standard Features</b>									
304 Stainless Steel	•	•	•	•	•	•	•	•	•
Frigiprobe	•	•	•	•	•	•	•	•	•
Ambient Rated	•	•	•	•	•	•	•	•	•
Audio Alarm Buzzer	•	•	•	•	•	•	•	•	•
Magnetic Door Seal	•	•	•	•	•	•	•	•	•
Preservation Mode	•	•	•	•	•	•	•	•	•
Smartchill	•	•	•	•	•	•	•	•	•
<b>Optional Features</b>									
Temperature Recorder with Printer	•	•	•	•	•	•	•	•	•
Removable Sterilisation Device	•	•	•	•	•	•	•	•	•
Left Hand Door Hinge	•	•	•	•	•	•	•	•	•
Wire Grids	•	•	•	•	•	•	•	•	•
Type U Runners	•	•	•	•	•	•	•	•	•
Printer Paper Roll Pack (6)	•	•	•	•	•	•	•	•	•
HACCP Connection Port	•	•	•	•	•	•	•	•	•
Remote Condensing Unit	•	•	•	•	•	•	•	•	•

Disclaimer: All unit capacities are based on subjective testing. Moffat accepts no liability for production values.

# FOODSERVICE ROLL-IN

Specifications	BLAST CHILLING							COMBINED BLAST FREEZING AND BLAST CHILLING						
	RR15	RR2FS-80	RR2FS-160	RR2S	RR3FS	RR4S	RR6S	SR1S	SR2FS-80	SR2FS-160	SR2S	SR3FS	SR4S	SR6S
Blast chilling from +70°C to +3°C core temperature Capacity (kg) per cycle	80	80	160	160	240	320	480	110	110	220	220	330	440	660
Blast freezing from +70°C to -18°C core temperature Capacity (kg) per cycle	-	-	-	-	-	-	-	80	80	160	160	240	320	480
<b>Capacity</b>														
GN 1/1 Trolley	1	2	2	2	3	4	6	1	2	2	2	3	4	6
GN 2/1 Trolley	-	1	1	1	1	2	3	-	1	1	1	1	2	3
600mm x 400mm Trolley	1	1	1	2	2	2	4	1	1	1	2	2	2	4
600mm x 800mm Trolley	-	1	1	1	1	1	2	-	1	1	1	1	1	2
800mm x 1000mm Trolley	-	-	-	-	1	1	2	-	-	-	-	1	1	2
<b>Dimensions</b>														
Overall dimensions (mm)														
Width	980	1320	1320	1420	1560	1720	1920	980	1320	1320	1420	1560	1720	1920
Depth	1083	1223	1223	1323	1323	1643	2323	1083	1223	1223	1323	1323	1643	2323
Height	2130	2130	2130	2130	2130	2130	2130	2130	2130	2130	2130	2130	2130	2130
<b>Rating</b>														
240V 1 Phase	•	•	•	•	•	•	•	•	•	•	•	•	•	•
400V - 415V 3 Phase														
<b>Standard Features</b>														
Remote Condensing Unit	•	•	•	•	•	•	•	•	•	•	•	•	•	•
304 Stainless Steel	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Frigiprobe	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Ambient Rated	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Audio Alarm Buzzer	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Magnetic Door Seal	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Preservation Mode	•	•	•	•	•	•	•	•	•	•	•	•	•	•
80mm Panel Insulation	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Insulated Floor 20mm	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Communication Board	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Electrical Defrost Evaporator	•	•	•	•	•	•	•	•	•	•	•	•	•	•
<b>Optional Features</b>														
Temperature Recorder with Printer	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Left Hand Door Hinge	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Exterior Floor Connection Skirting Boards	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Removable Sterilisation Device	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Printer Paper Roll Pack (6)	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Pass-Through	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Stainless Steel Back	•	•	•	•	•	•	•	•	•	•	•	•	•	•

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